



THE INCABERRY

Cold Canapés

Peking duck pancakes with spiced Incaberry dipping sauce

Ingredients

- 1/2 cup plain flour
- 2 tablespoons cornflour
- 1/4 cup water
- 1/4 cup milk
- 2 eggs
- 2 tablespoons butter, melted
- 1 Peking duck (from your local chinese bbq house)
- 6 shallot stems washed
- 1/2 cup hoisin sauce

Incaberry dipping sauce

- 100ml plum sauce
- 100ml sweet chilli sauce
- 1 small birdseye chilli, de seeded and chopped
- 200 g Incaberry paste

Method

1. Combine flour, cornflour, water, milk, eggs and half the butter in a food processor. Process until batter is smooth. Pour into a jug. Cover and stand for 15 minutes.
2. Heat a non-stick frying pan over medium heat. Brush with remaining butter. Pour a tablespoonful of batter into frying pan. Spread to form a thin pancake, about 16cm in diameter. Cook for 2 minutes. Turn and cook for a further 1 minute. Transfer to a plate. Repeat with remaining batter.
3. Remove skin and meat from duck. Thinly slice both skin and meat. Cut shallot into 10cm lengths.
4. Place some duck skin and meat, 2 pieces of onion and 1 teaspoon of hoisin sauce onto each pancake. Roll up.

Incaberry dipping sauce

Combine all ingredients in a bowl, mix well

Serve in bowl in centre of plate